**Amendments to the Claims**:

The following listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Previously Presented) A complex comprising plant sterol and egg yolk lipoprotein.

2. (Original) The complex according to Claim 1, wherein the egg yolk lipoprotein is lipoprotein contained in PLA modified egg yolk, decholesterolized egg yolk or PLA modified decholesterolized egg yolk.

3. (Original) The complex according to Claim 1, wherein the component ratio of plant sterol to egg yolk lipoprotein is 5 to 232 parts by mass of plant sterol per 1 part by mass of egg yolk lipoprotein.

4. (Previously Presented) The complex according to Claim 1, which is a dried powder.

5. (Previously Presented) A food product containing the complex according to Claim 1.

6. (Previously Presented) A method for manufacturing a complex comprising plant sterol and egg yolk lipoprotein, the method comprising stirring and mixing the egg yolk lipoprotein and plant sterol in a water-based medium.

7. (Original) The method for manufacturing the complex according to Claim 6, wherein 232 parts by mass or less of plant sterol is used per 1 part by mass of egg yolk lipoprotein.

8. (Previously Presented) The method for manufacturing the complex according to Claim 6, wherein egg yolk liquid is used as the egg yolk lipoprotein.

9. (Previously Presented) The method for manufacturing the complex according to Claim 6, wherein a dilute egg yolk liquid is used as the egg yolk lipoprotein.

10. (Previously Presented) The method for manufacturing the complex according to Claim 8, wherein 185 parts by mass or less of plant sterol is used per 1 part by mass of egg yolk solids.

11. (Previously Presented) The method for manufacturing the complex according to Claim 6, wherein the mean grain size of the plant sterol is 50 μm or less.

12. (Previously Presented) A processed egg product containing the complex according to Claim 1.

13. (Previously Presented) A drink containing the complex according to Claim 1.

14. (Previously Presented) A seafood product containing the complex according to Claim 1.

15. (Previously Presented) A processed meat product containing the complex according to Claim 1.

16. (Previously Presented) A condiment containing the complex according to Claim 1.

17. (Previously Presented) A confection containing the complex according to Claim 1.

18. (Previously Presented) A noodle containing the complex according to Claim 1.

19. (Previously Presented) An ice cream containing the complex according to Claim 1.

20. (Previously Presented) The complex according to Claim 1, wherein the plant sterol comprises β-sitosterol, stigmasterol, campesterol, brassicasterol, plant stanol or mixtures thereof.

21. (Previously Presented) The complex according to Claim 1, wherein the complex is dispersed in a water-based medium.

22. (Previously Presented) The method for manufacturing the complex according to Claim 9, wherein the stirring and mixing of the dilute egg yolk liquid and the plant sterol is conducted at a temperature of from about 45°C to about 55°C.

23. (Previously Presented) The complex according to Claim 1, wherein the plant sterol is used in the form of flakes or powder during production of the complex.

24. (Previously Presented) The complex according to Claim 1, wherein the egg yolk lipoprotein covers the plant sterol.

25. (Previously Presented) The method for manufacturing the complex according to Claim 6, wherein the plant sterol is stirred and mixed in the form of flakes or powder.

26. (New) The complex according to Claim 1, wherein the complex has dispersibility such that a floating layer is not seen in a liquid dispersion when the complex is dispersed in a 0.9% sodium chloride solution so that the concentration of plant sterol is 15% by mass, the complex is exposed to ultrasound for 1 minute and left to stand at room temperature for 1 hour.

27. (New) The method for manufacturing the complex according to Claim 6, wherein a mean grain size of the plant sterol is 10 μm or less.